Homefries for 6

Makes: 6 servings

Prep Time: 2 hrs

Cook Time: 1h 15min

Ingredients

- **5 cups** water
- **6-8** potatoes - washed, cubed
- **1 tbsp** sea salt (optional)

- **1 cups** olive oil (optional)
- **4 cloves** garlic, dices
- **2-3** onions, chopped
- **2 tbsp** nutritional yeast
- **4 tbsp** tamari or soy sauce
- **2 tbsp** cumin

Equipment:

- **4 L** pot
- **1 large** skillet

Preheat oven to 150F. In a very large pot (40-qt or larger), bring water to a boil (approximately one hour). Carefully add potatoes so there is no splashing and bring to a second boil. Continue boiling until potatoes just start to turn soft, about 10-15 minutes. Drain and cool, or immediately sauté. Cool potatoes by running cold water over them in a colander or just fill the pot with cold water after draining it.

Over high heat, sauté about 3 tbsp of diced garlic for 30 seconds in oiled or dry skillet. Add about 2 cups of onions and sauté until clear, about 3-5 minutes, stirring often. Then add enough potatoes to fill the skillet and fry until they start to brown. Keep stirring, and scrape the bottom of the skillet occasionally. Sprinkle in some of the yeast, cumin and tamari or soy sauce while stirring. (Hint: mix tamari or soy sauce with equal parts water for more even distribution when sprinkling.) Mix well and empty skillet into a large metal serving bowl. Place in a 150 degree oven to keep warm. Repeat the process until all the potatoes are cooked or everyone is fed. Serve homefires hot with dry roasted sunflower and sesame seeds and/or ketchup. You can cook the potatoes without oil.

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